Prestige®

90cm Built In Electric Double Oven and Grill

E90DO

User Guide & Installation Handbook

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing a Prestige® appliance

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

Your electric oven is designed to be installed underneath a worktop, either into a housing unit, or between base units depending on the size of the model - see installation section.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

Warning: This appliance must be earthed.

In the event of a power cut:

Switch off the electricity supply to the appliance at the socket. When the power returns, see the Programmer / Clock section to 'Set the time of day'.

Condensation

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form; this is normal and will disappear within 10 - 15 minutes.

Introduction

Cooling fan

The cooling fan helps to keep the exterior cool during normal use. When an element is operated, you should hear the cooling fan switch on automatically and be able to feel air evacuating from the appliance vents just below the fascia.

The cooling fan will continue to operate for approximately 10 minutes after turning off the elements. This is normal.

If there is no such indication that the fan is operating, the appliance will require servicing. DO NOT USE THE APPLIANCE UNTIL IT HAS BEEN SERVICED. Switch the appliance off at the mains and contact Customer Support.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

- This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Switch off the electricity supply before cleaning the appliance.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- When opening the appliance doors, take care to avoid skin contact with any steam which may escape from the cooking.
- Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.
- Do not use the oven with the door inner glass panel removed.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Never use the appliance for heating a room.
- All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- Switch off the electricity supply before changing the oven light bulb, to avoid the risk of electric shock.
- ***Warning:*** This appliance must be earthed.

When you have finished cooking check that all controls are in the off position.

Using the Grill

Caution: **Accessible parts may be hot when the grill is used, young children should be kept away.**

To switch on the grill

Open the top oven / grill door.

Turn the grill control fully clockwise to select either the full grill setting or the economy grill setting.

Important: the door must be kept open when the grill is used - do not use the grill with the grill door closed. If the grill door is closed whilst the grill is in use, it will cause the grill door to become hot.

To switch off, return the control knob to the "●" off position.

Note: The grill cannot be controlled by the programmer.

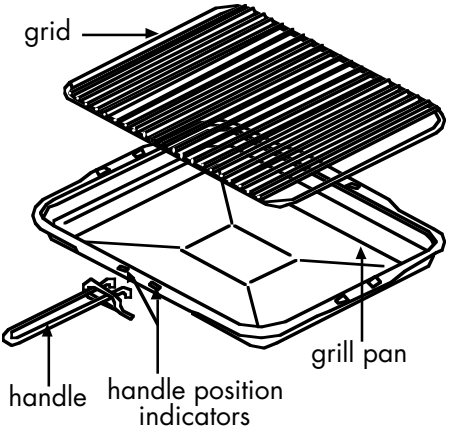
Preheating

For best results, preheat the grill for 3 - 5 minutes.

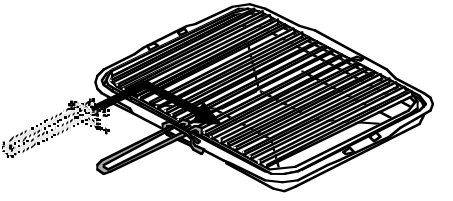
Top oven / grill light

The top oven / grill light will come on when the control is switched on.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Using the grill

The temperature of each grill setting is fixed. Grilling can be adjusted by selecting a higher or lower shelf position, or by adjusting the trivet position, as detailed below;

- The grill trivet inside the grill pan can be inverted to give a high or low position, or it may be removed altogether for items such as fish, which can be grilled on the grill pan base.
- Alternatively, foods can be grilled in a suitably heatproof dish.
- For toasting, use the highest trivet position.
- The lower trivet position is u s e f u l for grilling all types of meat or fish.
- With trivet removed the food can be placed directly on the base of the grill pan - eg; when cooking whole fish, or browning dishes such as cauliflower cheese.

Push the grill pan to the back of the shelf, to position it under the centre of the grill.

Never allow fat to build up in the grill pan, as this creates a fire hazard.

For best results, preheat the grill for 3 - 5 minutes before use.

When you have finished grilling, check that the control knob is returned to the "off" position.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard, and the high reflectivity can damage the grill element.

Using the Top Oven

Caution: **Accessible parts may be hot when the oven is used, young children should be kept away.**

The top oven is a conventional electric oven.

To switch on the top oven

Turn the top oven control knob clockwise to the desired temperature.

Note: The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control to the "●" off position.

Top oven light

The top oven light will come on when the top oven is switched on.

Preheating

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures and yeast mixtures.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending of the temperature selected.

Notes:

Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

Important: Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

As part of the cooking process, hot air is expelled through a vent at the top of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Using the Top Oven

Top oven baking guide

Cooking times

The cooking times given in the following guide are based on a preheated oven, if you don't preheat the oven the cooking times may need to be extended.

Cooking temperatures

Because the top oven is more compact it may be necessary to reduce the cooking temperatures specified in recipes by up to 20˚C. Use the following guide as a reference for determining temperatures to use.

Item	Temperature at ˚C	Shelf Position	Approximate Cooking Time
Small cakes	180	middle	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	middle	20 - 25 mins
Swiss roll	200	middle	8 - 12 mins
Semi rich fruit cake (180mm / 7" deep tin)	140	bottom	2½ - 3 hours
Scones	215	high	10 - 15 mins
Meringues	90 - 100	low	2 - 3 hours
Shortcrust pastry	200 - 210	middle	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	middle	
Choux pastry	200 - 210	middle	
Biscuits	160 - 200	high	10 - 20 mins
Sponge pudding	150	middle	30 - 45 mins
Milk pudding	140	low	2 - 2½ hours

Using the Main Oven

Caution: **Accessible parts may be hot when the oven is used, young children should be kept away.**

The main oven is a fanned electric oven.

To switch on the oven

Turn the main oven control knob clockwise to the desired temperature.

Note: The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control to the "●" off position.

Preheating

The oven must be preheated when cooking frozen and chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges, otherwise preheating is not necessary, as a fan oven warms up quickly.

Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

To help the air to circulate freely

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely.

Notes:

As part of the cooking process, hot air is expelled through a vent at the top of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Using the Main Oven

Cooking with a fan oven

If you are used to cooking with a conventional oven, you will find a number of difference to cooking with a fan oven, which will require a different approach:

There are no zones of heat in a fan oven, the convection fan at the back of the oven ensures an even temperature throughout the oven; this makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all item will be cooked within the same length of time.

Cooking times will generally be shorter - by between 5 - 10 minutes per hour - than those times given in recipe books for conventional cooking.

We recommend preheating the oven for frozen of chilled food, and also for soufflés, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time, this will take between 5 to 15 minutes depending on the temperature selected.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish, at the same time as mild foods - eg; milk puddings.

Foods are cooked at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperatures may have to be reduced.

Defrosting and cooling

To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To **cool** foods after cooking, prior to refrigerating or freezing, turn the oven control to the defrost position, and open the door.

Be safe

Do not defrost stuffed poultry using this method. *Do not* defrost larger joints of meat and poultry over 2kg / 4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry and fish can be accelerated using this method, but make sure they are completely thawed before cooking thoroughly.

Place meat and poultry on a trivet in a meat tin.

Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns and mince, will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours - remove the giblets as soon as possible.

Using the Main Oven

Main oven baking guide

The cooking times given below are only approximate, because the size and type of cooking dish will influence cooking times, as will personal preference.

The times given in the following guide are based on a preheated oven.

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given, and there is no need to interchange dishes onto different shelves part way through cooking as with a conventional oven.

Item	Temperature °C	Approximate cooking time
Small cakes	170 - 180	20 - 25 mins
Whisked sponge	170	15 - 20 mins
Swiss roll	190	8 - 12 mins
Victoria sandwich (2 x 205mm / 8") shallow tins	170	25 - 35 mins
Semi rich fruit cake (230mm / 9" deep tin)	140	2½ - 3½ hours
Scones	210 - 220	10 - 15 mins
Meringues	90 - 100	2 - 3 hours
Shortcrust pastry	200	Depending on size & type of cooking dish, and also the filling.
Puff / flaky pastry	210	
Choux pastry	200	
Biscuits	160 - 200	10 - 20 mins
Bread - 500g (1lb) loaf	210	20 - 30 mins
Sponge pudding	150	45 mins - 1 hour
Milk pudding	150	1½ - 1¾ hours

Using the Ovens

Oven furniture

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Oven shelves

The oven shelf must be positioned towards the rear of the oven, with the upstand facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Aluminium foil

Use foil only to cover food or cooking dishes. Do not use foil to cover the shelves or oven base, as this creates a fire hazard.

Slow cooking

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

For roasting joints of meat or poultry and for pot roasts, preheat the oven to 190˚C - 200˚C and cook for 30 minutes, then adjust the oven control to 110˚C - 120˚C for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.

Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 170 - 190°C for 20 minutes per 1lb, plus 20 minutes unless packaging advises otherwise.
- The turkey can be open roasted - breast side down - for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes;

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting. Allow the appliance to cool before attempting to clean it.

Cook in oven at: **200˚C - Top Oven** **180˚C - Main Fanned Oven**		**Approximate cooking time (preheated oven)**
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Automatic cooking in the main oven

The automatic cooking facility is controlled by the programmer (see 'Programmer/ Clock' section) and allows complete meals, or individual dishes to be cooked while you are out of the house, to be ready for when you return.

The '*Ready Time*' should be set as close as possible to, or just after your anticipated return so food is not left standing in a warm oven.

Do

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven, and avoid using rolled joints of meat which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not

- Warm food should never be placed in the oven if there is a delay period. Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven. Allow the oven to cool before setting for automatic cooking.
- Do not over-fill dishes containing liquids as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerated.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

Important: Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

Hints for automatic cooking

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

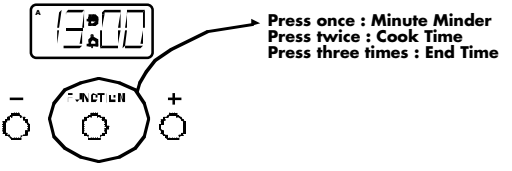
PROGRAMMER / CLOCK

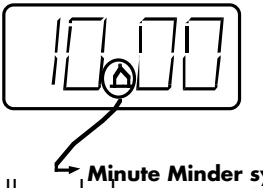
The programmer buttons

— minus

+ plus

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.

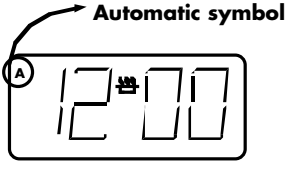




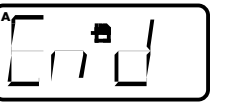
This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.

This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Plus and Minus buttons adjusts this accordingly.

Symbols on the LED display.



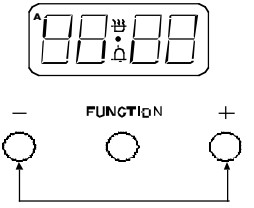
This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

PROGRAMMER / CLOCK

To set the time of day



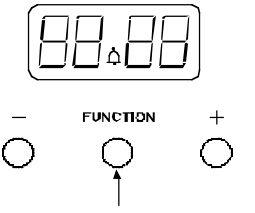
◆ Press the Plus and Minus buttons together for a few seconds and release.
◆ Set the time of day using the Plus and Minus buttons. Press once for single digit increase, press and hold for rapid increase..
◆ Once the time of day has been set wait approx 10 seconds until the '●' stops flashing.
◆ Use the appliance as normal.

To select an alarm tone

There are three tones to chose from.

◆ Press the *minus* button to listen to the first tone.
◆ Release the *minus* button and press it again to listen to the second tone etc.
◆ Releasing the *minus* button after the tone has sounded will automatically select that tone

Setting the minute minder



◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
◆ Use the Plus and Minus button to set the length of time required. Once this has been done, the Minute Minder is set.
◆ When the desired length of time has counted down the alarm will sound.
◆ To cancel the tone, press any of the buttons.
◆ To cancel the Minute Minder at any time, press the function button, then press the Plus and Minus buttons together.

PROGRAMMER / CLOCK

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

To cancel the semi automatic programs, press both the Plus and Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

To check the Duration time set press the function button twice. To check the End Time press the function button three times.

To cancel the automatic programmer press the Plus and Minus buttons together and then make sure the oven is switched off.

PROGRAMMER / CLOCK

Semi-automatic cooking

The Duration method

◆ Press the Function button twice,**(1)** which will skip past the Minute Minder.

◆ The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.

◆ Use the Plus and Minus buttons to set the length of time you want to cook for.**(3)** This must be done within 5 seconds or the time of day will show again.

Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.
To switch off the alarm, press any button. To view any remaining time press the function button twice

The End Time method

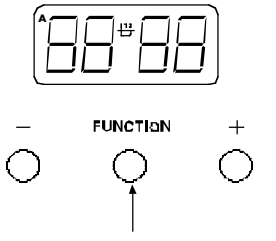
◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**

◆ The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**

◆ Use the Plus and Minus buttons to select the time the oven is required to turn off. **(6)**

Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.

1. The Duration method



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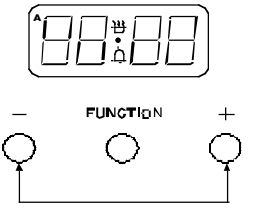
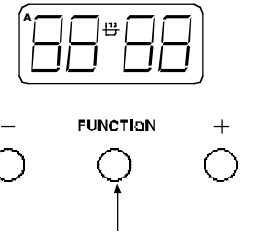


4. The End Time method



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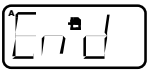

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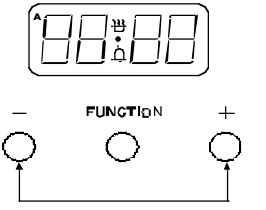


Fully automatic cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

◆ Press the function button twice to select the length of time your food will need. **(7)**

◆ The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**

◆ Using the Plus and Minus buttons set the time you require within 5 seconds of the 'dur' message. **(9)**

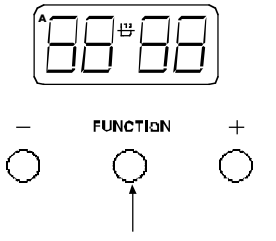
◆ Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**

◆ Using the Plus and Minus buttons, set the time you would like the oven to switch off. **(12)**

◆ Set the temperature of the oven and place the food inside.
While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.
The timer will calculate the appropriate start time.

7



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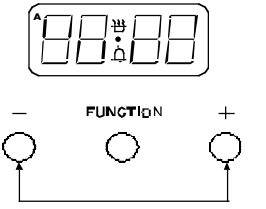

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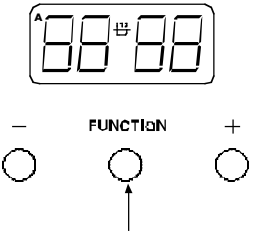

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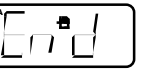

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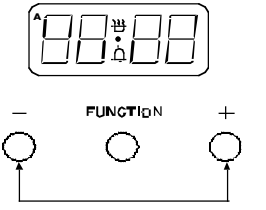


Cleaning

Caution: **Any cleaning agent used incorrectly may damage the appliance.**

Always let the appliance cool before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommeded that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Painted, plastic and metal finish parts (if fitted)

OVEN DOOR FRAME, DOOR HANDLES, CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Vitreous enamel parts

GRILL PAN, MAIN OVEN BASE, TOP OVEN / GRILL COMPARTMENT

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

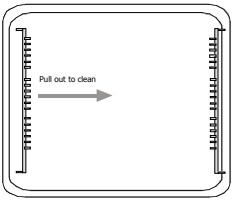
Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes. Use a moist soap pad - eg; "Brillo".

Shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

Note: These items may also be cleaned in a dishwasher.



Cleaning

Stainless steel surfaces

FACIA PANEL, HANDLES

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a *minimum* amount of "Johnson's Baby Oil" and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

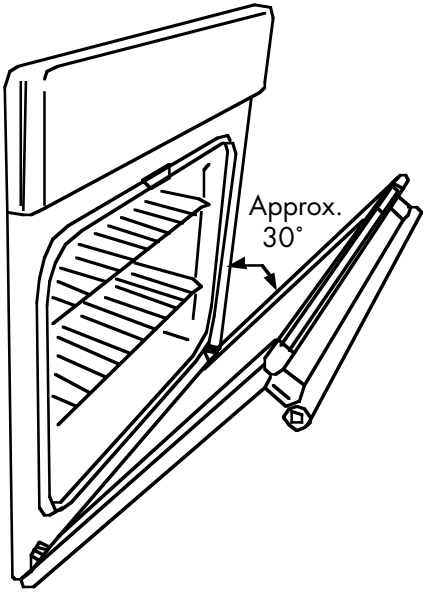
Cleaning

Glass parts

DOOR PANELS

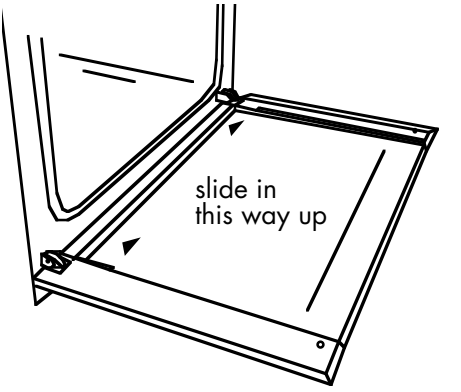
Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or polishes.

To remove the glass panel for cleaning, open the door to the door stop position (about 30˚ open), hold the top and bottom edges of the panel and slide out. Note that if the door is opened fully when removing the inner door glass panel, the door may spring shut.



Door stop position

Important: if the inner door glass panel is removed for cleaning, it must be replaced the right way up as shown, and pushed fully in to the stop position.



Glass door panels

To meet the relevant standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS 3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

All models with rear lights

Fan Assisted Ovens

To replace an oven light bulb

Warning: Switch off the electricity supply to the cooker at the socket, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the shelves.

The oven light is at the rear of the oven cavity.

Remove the loose oven back - unscrew the 4 securing screws (one at each corner).

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

*R*eplace oven back.

Conventional Ovens

To replace an oven light bulb

Warning: Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the oven shelves.

The oven light is at the rear of the oven cavity.

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

Please note that the oven light bulb is not covered by guarantee.

Prepare installation

Do not lift the oven by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **47kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Please note that all dimensions and sizes given are nominal - some variation is to be expected.

If the appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

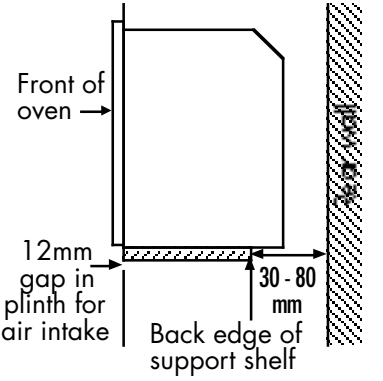
1. Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

   Note: When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.

2. (i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

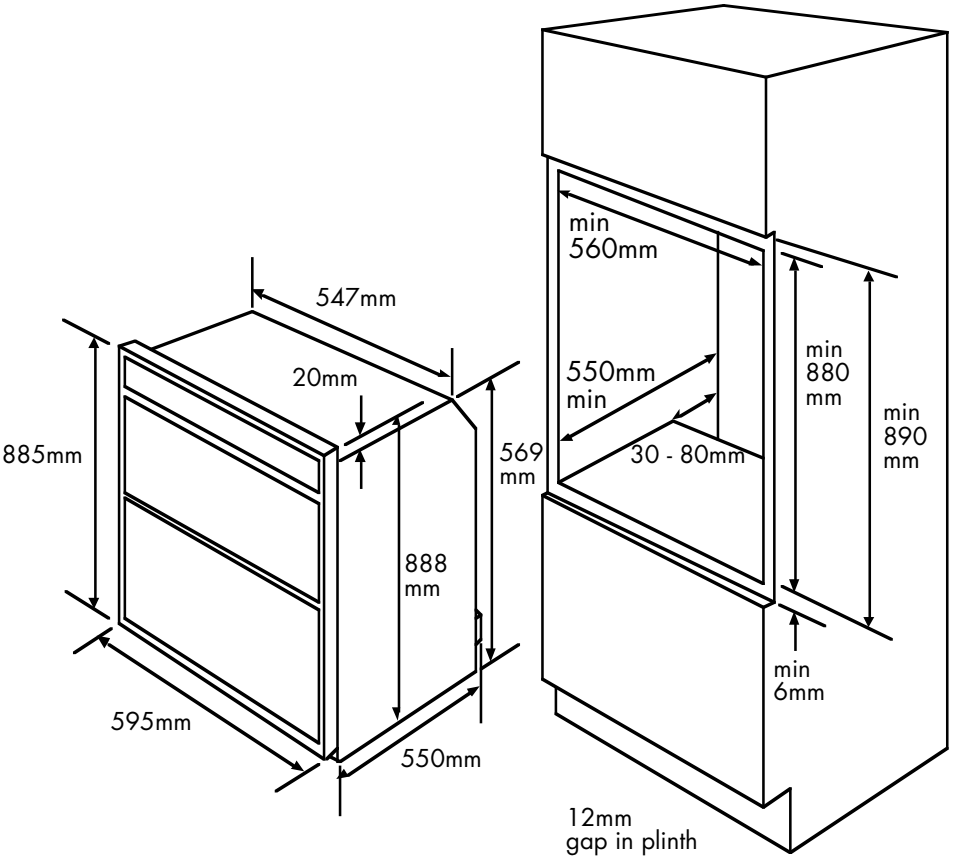
   (ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.

   (iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



3. The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Please note that all sizes are nominal - some variation is to be expected.



Connect to the electricity supply

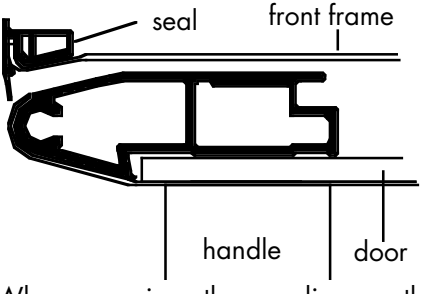
Warning: This appliance must be earthed.

1. The appliance must be installed by a competent electrician using a double pole control unit of **32 ampere** minimum capacity, with 3mm minimum contact separation at all poles.
2. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
3. Connection should be made with suitable twin and earth flexible cable, minimum 4mm^2, which is suitable for use up to 25 amps.
4. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
5. Connect the cable to the terminal block and tighten the cable clamp screw.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Check edging strip

The edging strip is factory fitted to the front side edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.



When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.

Insert appliance into cabinet.

Note: The unit housing the appliance must be appropriately fixed.

Note: Ensure that the appliance is centrally located.

Take care not to damage the appliance or cabinet.

There are 6 securing screws

Secure appliance into housing unit 90cm models

To secure appliance to housing unit

- Open the grill / top oven door, and screw 2 screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 screws through the holes in the front frame, located under the grill compartment.

  Close the grill / top oven door.
- Open the main oven door, and screw the remaining 2 screws through the bottom corner holes in the front frame.

  Close the main oven door.

Technical Data

Electrical supply

220 - 240V ~ 50Hz

Element ratings at 230V

Dual grill	1.6 - 2.57kW
Top oven	1.35kW
Main oven	2.3kW
Main oven stir fan	30W
Lights (1 each oven)	2 x 25W
Cooling fan	20W

Maximum load 4.9kW

Energy Rating B - A

Please make a note of your appliance model and serial numbers in the space provided below;

Model No

Serial No

If something doesn't seem to work. . .

If there is something about your appliance which you do not understand and you live in the UK you can phone our help line during normal office hours on:

0113 279 3520

If you need a service engineer please phone the number on your sale receipt.

Calls are charged at standard rates.

We apologise for any inconvenience caused by minor inconsistencies in these instructions, which may occur as a result of product improvement and development.

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